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Sara Lee's Carrot Square Cake

Yield: 6 servings

2 Eggs 1 ts Vanilla 6 oz Oil 1 ts Salt 1
1/2 ts Baking powder 2 ts Cinnamon 1 c
Sugar 1 1/4 c All-purpose flour 1 c
Carrots; grate fine 1 c Walnuts; well-
chopped 1/2 c Light raisins; optional
Cream cheese icing 6 oz Cream cheese;
softened 1/4 lb Butter 1 lb Powdered
sugar 1 1/2 ts Orange extract 1 ts Spice
island orange peel 1 tb Light corn syrup
or pancake 1 tb Cornstarch or flour

Combine first 8 ingredients with electric
mixer on medium-high. Beat 3 minutes
scraping down sides of bowl often.
Remove beaters. Stir in last 3

ingredients. Grease and flour 9" square pan. Spread batter evenly in pan. Bake at 325~ about 50 minutes. Cool in pan about 30 minutes. Frost with Cream Cheese Frosting and sprinkle with additional walnuts. ICING-Cream the cream cheese with the butter until light and fluffy, using med-high speed of electric mixer. Add half of the sugar, increasing speed to high. Add extract and peel and beat about 1 minute. Scrape down sides of bowl often. Resume beating adding remaining powdered sugar. Beat smooth. Frost sides and top of cake.